

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEK ENDED: March 22, 2003 VOLUME 12, NO. 12

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	03/17 (Est)	126,000	4,000	377,000	13,000
TUESDAY	03/18 (Est)	133,000	4,000	377,000	12,000
WEDNESDAY	03/19 (Est)	126,000	4,000	381,000	13,000
THURSDAY	03/20 (Est)	132,000	4,000	382,000	13,000
FRIDAY	03/21 (Est)	118,000	4,000	373,000	10,000
SATURDAY	03/22 (Est)	25,000		28,000	2,000
TOTAL FOR THE WEEK :		660,000	20,000	1,918,000	63,000
CHANGE FROM PREV WK:		10,000		14,000	1,000
(Includes all current revisions)					

REPORT PROCEDURAL GUIDELINES
> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales
Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

	CHOICE		SELECT	
	600-750#	750-900#	600-750#	750-900#
WEEKLY COMPOSITE PRIMAL VALUES				
Primal Rib	\$201.81	\$199.15	\$181.93	\$180.62
Primal Chuck	\$97.89	\$95.14	\$97.04	\$94.60
Primal Round	\$106.35	\$106.32	\$104.57	\$105.07
Primal Loin	\$183.78	\$187.43	\$165.25	\$167.45
Primal Brisket	\$62.19	\$62.19	\$61.41	\$61.41
Primal Short Plate	\$76.63	\$76.63	\$78.38	\$78.38
Primal Flank	\$75.34	\$75.34	\$74.82	\$74.82

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	CHOICE	SELECT
					600-750#	750-990#
03/21	161	92	9	52	\$124.84	\$124.23
03/20	97	107	46	42	\$125.36	\$125.29
03/19	132	149	52	60	\$125.50	\$125.33
03/18	128	127	14	63	\$125.51	\$125.21
03/17	117	91	19	44	\$124.86	\$124.34

WEEKLY AVERAGE	\$125.21	\$124.88	\$118.51	\$118.23
CHANGE FROM PRIOR WEEK	\$0.04	(\$0.12)	(\$1.32)	(\$1.47)

NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales
for delivery within 0-21 day period, including sales since last report.

CURRENT VOLUME - (one load equals 40,000 pounds)			
Choice Cuts	635.15	loads	25,405,978 pounds
Select Cuts	566.72	loads	22,668,774 pounds
Trimmings	139.84	loads	5,593,731 pounds
Coarse Grinds	260.83	loads	10,433,023 pounds

Choice Cuts, Fat Limitations 1-6		IMPS/FL		Sub-Primal		# of Trades	Total Pounds	Price Range	Weighted Average
U1	U16	107	1	Rib, Oven prepared		7	3,765	232.00	256.01
		109A	1	Rib, roast-ready, light					
		109A	1	Rib, roast-ready, heavy		38	46,157	266.00	277.53
		109E	1	Rib, ribeye, lip-on, bn-in		190	887,829	360.00	383.61
		112A	3	Rib, ribeye, bnls, light		57	181,332	419.50	441.43
		112A	3	Rib, ribeye, bnls,heavy		265	973,224	408.00	434.26
		113A	1	Chuck, square-cut, 2 piece		15	38,768	109.00	116.02
		113C	1	Chuck, semi-bnls, neck/off		36	452,791	110.00	113.92
		113C	3	Chuck, semi-bnls, neck/off					
			3	Chuck, semi-bnls n/o sh-cut		17	190,278	121.00	127.39
U3	C12	114	1	Chuck, shoulder clod		110	786,689	111.00	118.30
		114A	3	Chuck, shoulder clod, trmd		185	2,104,906	120.40	128.57
U8	U81		3	Chuck, Shld Clod, 2pc.split					
		114E	3	Chuck, Clod, Arm Roast					
U4	U80	115	1	Chuck, 2-piece, boneless		44	103,650	119.00	122.87
		116A	3	Chuck, roll, 1x1, neck/off		183	1,835,332	134.00	142.37
U36	U5	116B	1	Chuck, chuck tender		136	310,986	157.95	168.35
		116C	1	Chuck, chuck roll		13	28,562	135.00	137.58
U7	U82	120	1	Brisket, deckle-off, bnls		179	1,185,872	84.67	88.92
		120A	3	Brisket, point/off, bnls		91	215,367	160.00	172.59
U9	U90	123A	3	Short Plate, short rib		14	21,965	304.00	311.87
		130	4	Chuck, short rib		51	120,310	208.00	213.88
U11	U83	160	1	Round, bone-in		54	159,777	119.25	122.47
		161	1	Round, boneless		54	297,753	131.00	134.32
U93	U12		3	Round, bnls/peeled knuckle		0	0		
			3	Round, bnls/peeled heel-out		43	183,419	146.00	150.33
U13	U84	167	1	Round, knuckle		33	114,401	134.00	145.14
		167A	4	Round, knuckle, peeled		281	1,757,093	141.00	149.72
U15	U92	168	1	Round, top inside round		234	2,301,340	114.76	120.57
		168	3	Round, top inside round		93	489,160	126.00	135.51
U17	U88	169	5	Round, top inside, denuded		84	168,878	150.00	162.05
		169A	5	Round, Top Inside, cap off		13	210,818	185.00	196.33
U18	U32	170	1	Round, bottom gooseneck		55	64,927	126.80	133.11
		171B	3	Round, outside round		210	1,204,195	133.00	143.76
U19	U89	171C	3	Round, eye of round		167	441,089	148.00	165.67
		U92	3	Round, flat/eye, heel-out		19	240,829	148.65	152.26
U20	U27	174	1	Loin, short loin, 2x3		88	234,585	303.00	365.21
		174	3	Loin, short loin, 0x1		234	1,092,871	384.00	399.01
U21	U86	175	1	Loin, strip loin, 4x6		5	8,178	284.00	287.20
		175	3	Loin, strip loin, 1x1		24	106,437	339.00	362.19
U29	U34	180	1	Loin, strip, bnls, light					
		180	1	Loin, strip, bnls, heavy		52	132,916	300.00	329.56
U36	U87		1	Loin, Strip Loin Bnls. 1x1		96	434,078	325.00	370.04
		180	3	Loin, strip, bnls, 0x1		228	890,166	403.00	433.78
U48	U53	184	1	Loin, top butt, bnls, light					
		184	1	Loin, top butt, bnls, heavy		132	552,961	178.00	190.76
U54	U59	184	3	Loin, top butt, boneless		213	1,459,609	200.00	218.32
		184E	3	Loin, Top Butt, 2 pc. bnls		7	45,454	300.00	314.62
U60	U65	185A	4	Loin, bottom sirloin, flap		160	634,677	205.03	220.35
		185B	1	Loin, ball-tip, bnls, light		20	49,808	180.20	199.07
U66	U71	185B	1	Loin, ball-tip, bnls,heavy		141	384,874	203.00	222.14
		185C	1	Loin, sirloin, tri-tip		74	217,318	217.00	228.97
U72	U77	189A	4	Loin, tndrloin, trmd, light		20	41,922	709.50	722.27
		189A	4	Loin, tndrloin, trmd,heavy		139	241,334	783.00	803.28
U78	U83	191A	4	Loin, butt tender, trimmed		66	141,987	762.13	774.39
		193	4	Flank, flank steak		102	223,528	344.76	359.38

WEEKLY NATIONAL/REGIONAL DAILY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS - Negotiated Sales					
FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.					
Items with no entries indicate non-reportable trades.					
CURRENT VOLUME - (one load equals 40,000 pounds)					
Central	149.54	loads	--	5,981,457	pounds
National	320.12	loads	--	12,804,688	pounds
East Coast	9.05	loads	--	362,000	pounds
West Coast	21.69	loads	--	867,500	pounds

FOB Plant - Central					
	# of Trades	Total Pounds		Price Range	Weighted Average

Chemical Lean					
Fresh 92%		48,000			
Frozen 92%					
Fresh 90%		1,622,745	\$100.71	\$114.50	\$104.48
Frozen 90%	10	361,020	\$107.50	\$117.00	\$111.65
Fresh 85%	44	1,212,820	\$92.46	\$112.23	\$98.09
Frozen 85%					
Fresh 81%	5	67,960	\$91.28	\$99.67	\$93.69
Frozen 81%					
Fresh 75%	21	541,523	\$79.70	\$87.50	\$82.57
Frozen 75%		6,210			
Fresh 73%	5	200,000	\$84.34	\$86.32	\$84.74
Frozen 73%		3,000			
Fresh 65%	58	1,893,819	\$58.61	\$70.00	\$64.12
Frozen 65%		6,360			
Bull Product					
Fresh 96%					
Frozen 96%					
Fresh 94%		18,000			
Frozen 94%					

FOB Plant - National					

Chemical Lean					
Fresh 92%		48,000			
Frozen 92%					
Fresh 90%	U6	59	2,137,745	\$100.71	\$114.50
Frozen 90%		10	361,020	\$107.50	\$117.00
Fresh 85%	U24	70	1,740,820	\$92.46	\$112.23
Frozen 85%					
Fresh 81%		5	67,960	\$91.28	\$99.67
Frozen 81%					
Fresh 75%		21	541,523	\$79.70	\$87.50
Frozen 75%			6,210		
Fresh 73%		5	200,000	\$84.34	\$86.32
Frozen 73%			3,000		
Fresh 65%		72	2,080,319	\$58.61	\$70.00
Frozen 65%			6,360		
Fresh 50%	C23	138	5,171,451	\$43.00	\$49.00
Frozen 50%		10	422,280	\$41.70	\$41.80
Bull Product					
Fresh 96%					
Frozen 96%					
Fresh 94%			18,000		
Frozen 94%					

FOB Plant - East Coast					

Chemical Lean					
Fresh 92%					
Frozen 92%					
Fresh 90%		4	278,000	\$106.00	\$108.00
Frozen 90%					
Fresh 85%			84,000		
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%					
Frozen 65%					
Bull Product					
Fresh 96%					
Frozen 96%					
Fresh 94%					
Frozen 94%					

FOB Plant - West Coast					

Chemical Lean					
Fresh 92%					
Frozen 92%					
Fresh 90%		13	237,000	\$113.50	\$114.00
Frozen 90%					
Fresh 85%		24	444,000	\$103.50	\$108.00
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%					
Frozen 65%		14	186,500	\$62.00	\$63.00
Bull Product					
Fresh 96%					
Frozen 96%					
Fresh 94%					
Frozen 94%					

Regional Breakdown:					
Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TN,TX,WI.					
National - all states					
East Coast - AL,CT,DC,DE,FL,GA,MA,MD,ME,MS,NC,NH,NJ,NY,PA,RI,SC,VA, VT,WV.					
West Coast - AK,AZ,CA,HI,ID,NV,OR,UT,WA,WY.					

WEEKLY CARCASS BEEF - COW AND BULL CARCASSES 32 Loads Reported					
	Lds		Price Range		
UT,brk 2-4	450#/up				
UT,bng 1-3	400#/up	17.0	65.00-66.00		
Cutter 1-2	350#/up	15.0	65.00-66.00		
Bulls YG 1	500#/up				

WEEKLY NATIONAL WEEKLY CUTTER COW CUTOUT AND BOXED COW BEEF CUTS - NEGOTIATED USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE					
Based on negotiated carlot volume prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.					
Cutter 90% 350#/up					
Current Cutout Value:		\$86.39			
Change from prior day:		(\$4.43)			
Item		Price	Value	Change	
90% lean		\$105.76	\$64.34	(\$4.52)	
100% lean inside round		\$153.78	\$3.57	\$0.01	
100% lean, flats and eyes		\$149.27	\$3.46	(\$0.03)	
Chuck Tender		\$151.83	\$1.52	\$0.01	
Knuckle	4-7 lbs.	\$137.80	\$3.49	(\$0.07)	
Tenderloin	2-3 lbs.	\$311.10	\$1.65	\$0.01	
Tenderloin	3-4 lbs.	\$347.17	\$2.57	(\$0.03)	
Ribeye Roll	4-6 lbs.	\$145.70	\$1.53	(\$0.04)	
Ribeye Roll	6-8 lbs.	\$160.91	\$1.19	\$0.12	
Ribeye Roll	8up lbs.	\$158.91	\$1.16	\$0.06	
Flank Steak		\$177.15	\$0.74	\$0.06	
Kidney, Edible		\$14.09	\$0.06		
Fat, inedible		\$10.05	\$0.23	(\$0.01)	
Bone		\$3.66	\$0.88		
USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES			FOB Plant basis		
negotiated sales for delivery within 0-21 day period.					
CURRENT VOLUME - (one load equals 40,000 pounds)					
Boner/Breaker Cuts	22.31	loads --	892,520	pounds	
Cutter/Canner Cuts	6.36	loads --	254,593	pounds	
Boner/Breaker/Cutter/Canner	10.69	loads --	427,692	pounds	
100% Lean Items	16.50	loads --	659,960	pounds	
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, light	4	11,673	\$181.12	
112	Rib, ribeye roll, medium	19	73,735	\$178.14	\$0.99
112	Rib, ribeye roll, heavy	24	79,217	\$197.66	\$12.39
	Chuck, boneless 85%	3	34,000	\$108.00	(\$3.00)
168	Round, top inside, light				
168	Round, top inside, medium	12	49,851	\$140.33	(\$4.95)
168	Round, top inside, heavy	3	10,974	\$130.79	\$8.83
169A	Round, top inside cap-off, lg	3	7,056	\$157.29	
169A	Round, top inside cap-off, me	16	151,525	\$159.77	(\$2.13)
169A	Round, top inside cap-off, hv	0	0		
171B	Round, outside round	5	56,020	\$127.33	(\$4.48)
171C	Round, eye of round	11	28,662	\$148.46	(\$9.20)
174	Loin, shortloin, lxl, light	5	40,500	\$150.15	(\$5.42)
174	Loin, shortloin, lxl, medium	14	46,348	\$162.08	(\$0.34)
174	Loin, shortloin, lxl, heavy	7	37,638	\$166.59	\$3.54
180	Loin, strip, bnls, light				
180	Loin, strip, bnls, medium	3	528	\$160.22	(\$4.68)
180	Loin, strip, bnls, heavy	6	18,815	\$159.36	\$4.65
182	Loin, sirloin butt	13	90,049	\$115.57	(\$6.53)
184	Loin, top sirloin butt	6	6,518	\$130.81	\$4.51
190	Loin, tenderloin, light	0	0		
190	Loin, tenderloin, medium	18	62,763	\$341.01	(\$20.36)
190	Loin, tenderloin heavy	30	70,356	\$351.53	\$23.99
191A	Loin, butt tender, peeled	10	9,877	\$306.50	(\$9.30)
CUTTER/CANNER					
112	Rib, ribeye roll, light	3	9,664	\$145.70	(\$4.06)
112	Rib, ribeye roll, medium	5	19,735	\$160.91	\$16.25
112	Rib, ribeye roll, heavy	21	114,215	\$158.91	\$7.61
190	Loin, tenderloin, light	12	34,830	\$311.10	\$1.38
190	Loin, tenderloin, medium	31	57,836	\$347.17	(\$4.23)
190	Loin, tenderloin, heavy	13	18,313	\$378.35	\$20.51
100% LEAN					
	Inside round	21	196,846	\$153.78	\$0.33
	Outside round	19	141,850	\$149.72	\$1.27
	Eye of round	5	25,200	\$156.38	(\$9.19)
	Flats and eyes	6	81,164	\$146.27	(\$0.04)
	Striploin	16	84,137	\$173.54	\$2.59
	S.P.B.	15	130,763	\$143.77	(\$1.79)
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	12	75,867	\$151.83	\$0.38
167A	Round, knuckle, peeled	28	268,398	\$137.80	(\$2.81)
193	Flank, flank steak	51	83,427	\$177.15	\$16.37

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)				
Index	CH 1-3 600-750#	CH 1-3 750-900#	SE 1-3 600-750#	SE 1-3 750-900#
Values =>	\$117.25	\$117.02	\$110.07	\$109.90
Change =>	0.76	0.67	-0.08	-0.15

Index Reflects the Equivalent of 165,981 head of cattle.

Carcass Equivalent Values:				
SUPPLY (live):	\$119.78	\$119.66	\$112.14	\$112.07
DEMAND (box) :	\$114.71	\$114.38	\$108.01	\$107.73
----- Current Spread = 5.06 -----				
Grading % Brkdown:	24.54%	39.30%	13.97%	22.20%

Weekly Equivalent Values for Outlying Beef Carcass Types					
Basis Value = 117.02					
Carcass Weights					
	400-500#	500-550#	550-950#	950-1000#	1000#/up
Qlty/Yld	(1)	-25.90	-17.18	-0.68	-5.36
		-15.20			

Prime 1-3	6.22	\$97.34	\$106.06	\$122.56	\$117.88
Certified	2.43	\$100.44	\$102.27	\$118.77	\$114.09
Choice 1	2.82	\$100.83	\$102.66	\$119.16	\$114.48
Select 1	-4.32	\$93.69	\$95.52	\$112.02	\$107.34
Stdndrd 1-3	-14.05	\$83.96	\$85.79	\$102.29	\$97.61
Prime 4	-7.66	\$90.35	\$92.18	\$108.68	\$104.00
Choice 4	-12.70	\$85.31	\$87.14	\$103.64	\$98.96

(1) differentials based upon current premiums and discounts.
Note: Index reflects simple average of live and box equivalents.

NATIONAL CARLOT PORK REPORT							
Total of Negotiated Purchases Equated to FOB Omaha Basis							
Item Values Reflect U.S. Dollars per CWT							
*** Effective March 31, 2003, negotiated base price (NBP) as well as FOB and Total FOB lines on Fresh seedless pork bellies skin-on will be removed. These will be replaced by a one line item description followed by the price quotes which represent negotiated prices on an FOB basis. Any questions should be directed to the Des Moines Office. ***							
Total Loads PORK CUTS :				315.3			
Total Loads TRIM/PROCESS PORK:				53.5			
BPN#	C#	PORK CUTS		Lds	Weekly Weighted	Averages Change	Simple
-----LOINS, BONE-IN, FRESH-----							
Primal Cutout Value =					69.84	2.19	
U40	C4	1/4" Trim	21#DN-LGT	29.0	95.79	4.29	95.90
U61		1/8" Trm/less	21#DN-LGT	10.0	100.10	8.46	99.20
U63		1/4" Bladeless				--	
1/4" Trim 21#/UP-MED				6.0	94.17	2.17	94.00
combos 26/Up#(SOW)							
LOINS,CNTRCUT,10-11 RIB,1/4"TRM							
Tender-in FLO 8-13#				3.0	132.00	2.71	133.50
Tender-out FLO 8-13#						--	
BNLS Strap-on 5-11#				17.0	135.59	1.56	136.80
U55		BNLS Strap-off 5-11#	14.5	148.10	-6.07	156.80	
WHLE BNLS LOINS 9-13#						--	118.00
U60		BNLS SIRLOIN 7.5-1.5#	0.6	100.60	-0.67	103.30	
BONE-IN SIR 2.5-3.5#				4.0	63.50	3.83	62.00
BLADE ENDS 2-4#				1.8	49.14	-9.86	51.80
U41		TENDERLOIN 1.25/DN#	1.4	192.36	-17.96	196.80	
LOIN BACKRIB (BOXED)							
FRESH 1.5/DN#						--	
" 1.75/DN#						--	
U56		" 1.75-2.00#				--	
" 2.00/UP#				4.3	303.65	24.92	289.80
FROZEN 1.5/DN#						--	
" 1.75/DN#						--	252.00
" 1.75-2.00#				0.3	274.00	-71.00	274.00
" 2.00/UP#				0.5	300.00	--	300.00
-----PICNIC, FRESH-----							
Primal Cutout Value =					31.32	-0.42	
U50		Smkr Trm, RS, combo	1.0	32.00	-1.57	32.60	
Smkr Trm, SS, combo						--	
Smkr Trm, SS, boxed				1.5	48.33	-2.67	47.10
PICNIC CUSHION MEAT					79.00		79.00
Boxed 92% Fresh				2.5	80.40	-6.60	83.60
Boxed 92% Frozen				3.0	79.00	--	79.00
-----BOSTON BUTT5-10#,FRESH-----							
Primal Cutout Value =					42.77	2.02	
U42	C5	1/4" Trim 5-10#	34.0	57.51	4.35	57.70	
1/8" Trim 5-10#						--	
1/4" Trim Stk Rdy				11.0	63.09	3.87	63.80
1/8" Trim Stk Rdy						--	
BNLS, Butt				0.5	69.00	4.40	65.80
U43		combo's 11/UP#(SOW)			--	--	
-----SPARERIB, FRESH-----							
Primal Cutout Value =					111.93	4.31	
U44	C63	BAG/3 PCVAC4.25#/DN-LGT	5.5	123.18	4.90	122.70	
COMBOS 4.25#/DN					--	--	
U45		2 BAG/3 PCVAC4.25#/UP-MED	10.0	109.70	0.62	109.45	
COMBOS 4.25#/UP					--	--	
-----HAM,BONE-IN,TRIMMED-----							
Primal Cutout Value =					45.79	3.54	
U46	C7	17-20# Trim Spec 1	17.5	57.23	3.54	57.40	
20-23# Trim Spec 1				61.5	52.14	4.20	52.50
U62	C8	23-27# Trim Spec 1	32.0	48.75	4.33	48.60	
27#/up Trim Spec 1					--	--	
BONELESS MUSCLES FL 4 94-96%							
3 Muscle Group					--	92.00	
4 Muscle Group				5.0	97.50	9.50	93.70
5 Muscle Group				1.0	99.00	10.00	94.00
Inside						--	
Outside						--	
Knuckle						--	84.00
Lite Butt						--	
Inner Shank						--	
HAM TRIMMINGS (CHEM LEAN)							
Combo 72% Fresh						--	32.00
Boxed 72% Frozen						--	
Combo 90% Fresh						--	
Boxed 90% Frozen						--	
Outer Shank Frozen						--	
-----BELLY, SDLG, FRESH-----							
Primal Cutout Value =					86.82	3.55	
-----SKIN-ON, TRIMMED-----							
U47		Fresh	10-12#			--	
U48		Fresh	12-14#	9.0	88.11	3.61	87.40
Fresh 14-16#				12.0	89.83	2.83	89.00
Fresh 16-18#				12.0	88.33	3.83	87.20
Fresh 18-20#				4.0	69.50	2.50	68.00
U49		Fresh	20-25#			--	
SKINLESS, SQUARED							
Fresh 9-11#						--	
Fresh 11-13#						--	
Fresh 13-15#						--	
Fresh 15-17#						--	
SKINLESS, CENTER CUT							
Fresh 8-10#						--	
Fresh 10-12#						--	
Fresh 12-14#						--	
Fresh 14-16#						--	
PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)							
Combo 42% Fresh				8.5	21.00	--	21.00
Boxed 42% Frozen						--	
Combo 72% Fresh				31.5	32.83	1.14	32.80
Boxed 72% Frozen				4.0	38.25	2.05	38.10
BONELESS PICNIC MEAT							
U57	C11	Combo 72% Fresh	5.5	44.18	3.18	43.50	
Boxed 72% Frozen				1.0	50.00	1.00	49.80
SKINNED JOWLS							
Combo Fresh				1.0	21.00	--	21.00
Boxed Frozen						--	25.00
FAT, VISUAL TRACE OF LEAN							
Combo Fresh				2.0	17.75	0.25	17.75
Boxed Frozen						--	
TRIM, VISUAL TRACE OF LEAN							
Combo 12-16% Fresh						--	
Boxed 12-16% Frozen						--	
NORTH AMERICAN EXPORTS							
HAMS, BONE-IN							
NA EXPORT 23-27# TS 1				2.0	49.00	7.50	48.00

USDA ESTIMATED PORK CARCASS CUTOUT									
Based on FOB Omaha carlot pork prices and industry yields.									
Calculations for a 185 lb Pork Carcass									
51-52% lean, 0.80"-0.99" backfat at last rib									
Date	Total Loads	Carcass	Loin	Primal Butt	Cutout Pic	Values Rib	Ham	Belly	
03/17	39.3	56.38	69.65	43.41	32.41	109.16	44.14	84.83	
03/18	92.5	58.02	70.80	43.01	31.51	113.02	48.19	86.78	
03/19	113.8	57.47	70.14	43.14	30.16	113.02	47.24	86.78	
03/20	103.8	56.80	69.29	42.39	30.87	111.41	44.92	87.86	
03/21	19.5	56.78	69.30	41.90	31.62	113.02	44.47	87.86	
Total				Weekly Averages					
368.8				57.09	69.84	42.77	31.32	111.93	45.79 86.82
Change =>				2.35	2.19	2.02	-0.42	4.31	3.54 3.55

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.									
The offal value from a typical slaughter hog (1) for the week ended 3/21/2003 was estimated at 2.44 per cwt live, up 0.01 when compared to previous week's value.									
Dressed equivalent basis (74% dress): 3.30									
(1) Typical slaughter hog weighs 250 pounds.									

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt									
BPN#	C#	PORK VARIETY	MEATS - Frozen	Lds	Weighted	Averages Chng	Simple		
U51		NECK	Bones			--	13.50		
		Brisket	Bones Full, 10#	2.0	64.00	--	64.00		
		Brisket	Bones Full, 30#			--			
U59		Brisket	Bones Full, exp 10#			--		67.00	
		TAILS,				--			
		BRAINS,	30# Bulk			--			
		CHEEK	MEAT, trimmed	7.0	48.71	2.71	49.00		
U52		CHITTERLINGS,	10 lb. pail	1.0	30.00	--	30.00		
		EARS,	Pet Treat, 3-4/lb	1.0	68.00	-4.00	68.80		
U54		FEEET,	front, toes on	7.5	19.93	-0.21	20.90		
		FEEET,	front, toes on, export	2.5	22.00	--	22.00		
		HEARTS,	Slashed, Domestic	1.0	20.00	--	20.00		
			Slashed, Export	6.0	20.00	--	20.00		
			Whole, Export	2.5	21.00	--	21.00		
U53		C29HOCKS,	picnic	1.0	15.00	--	15.00		
		KIDNEYS,	large box, export			--			
			small box, export	5.0	14.00	2.00	13.33		
		LIVERS,	large box, export			--			
		C28	large box, domestic			--			
		SALIVARY	GLANDS,	3.0	12.67	-0.33	12.80		
		SKINS,	Belly, flat-pk. slctd			--	20.00		
		SNOUTS,	partial lean			--	32.00		
		STOMACHS,	scalded, small box	6.0	32.00	--	32.00		
			scalded, small box, export	2.5	30.50	--	30.50		
		TONGUES,				--			
			green, bnls, small box	3.0	50.50	0.50	50.40		
			green, bnls, small box, exp			--			
			green, bnls, tip-on, exp			--			
			scalded & scraped			--			

UTERI									

PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----									
QUARTERLY CONTRACTS:									
		BELLY	SKINS, SELECTED	11.38					
		FATBACK	SKINS, SELECTED	11.38					
		HAM	COLLAR SKINS, SELECTED	12.13					
		HAM	SKINS, HOUSE RUN	7.50					
		PICNIC	SKINS, HOUSE RUN	8.00					
		JOWL	SKINS, HOUSE RUN	7.38					

PORK PET FOODS - FOB SUPPLY POINT -----									
QUARTERLY CONTRACTS: FRESH CHILLED BXD FRZN									
		KIDNEYS,	inedible	5.50					
		LIVERS,	"	5.88			11.50		
		LUNGS	"	1.75			6.75		
		MELTS	"	4.50			8.25		

TALLOW & PROTEIN									
FOB CENTRAL US UNLESS OTHERWISE STATED									
		Items		Lds	Weighted	Averages Chng	Simple		
INEDBL		TALW/GRSE	FOB CENTRAL						
		Choice white	grse (truck)	41.0	14.98	-0.13	14.95		
		Yellow	grease (truck)	27.0	13.33	-0.62	13.40		
INEDBL		TALW/GRSE	CAF CHICAGO						
		Packer	bleachable tallow	3.0	16.25	-0.30	16.30		
		Renderer	bleachable tallow	26.0	16.28	-0.22	16.28		
		Choice white	grease	16.0	14.75	-0.75	14.80		
INEDBL		TALLOW/GRSE,	CAF GULF						
		Packer	bleachable tallow			--			
		Renderer	bleachable tallow			--			
		Choice white	grease			--			
		Yellow	Grease			--			
EDBLE		TALW & LARD	-CAF CHICAGO						
		Edbile	tallow	10.0	17.00	-0.50	17.00		
		Loose lard,	PS and/or CP	7.0	16.93	--	16.69		
EDBLE		TALLOW & LARD	-CAF GULF						
		Edbile	tallow			--			

PROTEIN FEED SUPPLEMENTS									
MEAT & BONEMEAL, 50% pro/ton									
		Central,	Domestic	37.0	181.92	-2.66	181.80		
		Panhandle	Domestic	82.0	183.52	2.81	182.00		
PORK		Meat/Bnmeal,	50% pro/ton	74.0	183.64	-2.60	183.65		
DRY		Rndrd Tnkg	Lo/Unit Protn			--			
		Panhandle	Lo/Unit Protn			--			
DRY		Rndrd Tnkg	Hi/Unit Protn			--			
BLOOD		MEAL,	85% pro/ton			--			
		Central				--	355.00		
		Panhandle	area	5.0	365.00	--	370.00		
		CAF	California			--			
PORK		BLOOD MEAL,	85% pro/ton	5.0	379.50	--	379.50		

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU MAR 20, 2003									
This report includes Volume, Weighted Average Carcass Weight, & Base Cost									
Base Cost (Packer Buying Programs)									
Avg.									
Date	Head Count	Carc Weight	Backfat (In.): 1.00-1.09	0.80-0.99	0.65-0.79				
03/20/03	170,975	199.81	49-50%	51-52%	53-54%				
03/19/03	169,253	198.67	47.55	49.44	51.57				
03/18/03	171,323	198.97	47.13	49.03	51.19				
03/17/03	151,538	199.23	47.31	49.20	51.37				
03/14/03	177,829	199.07	47.43	49.30	51.49				
03/13/03	163,214	199.89	47.12	49.11	51.20				
			47.12	49.10	51.25				
WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST									
For Week Ended:									
03/14/03	826,058	199.01	46.67	48.58	50.71				
02/21/03	814,815	198.57	46.39	48.28	50.39				
03/22/02	909,514	199.33	46.84	48.81	50.96				

MAJOR PACKER HIDES, CURED & FLESHED, FOB Central U.S. (Note: Weekly averages reflect average of all weight breaks for each hide type)			
		Weekly Averages	
Items	Lds	Per Piece	Per Cwt
Heavy Native Steer	39.0	69.45	85.80
Native Steer			
Colorado Branded Steer	2.0	60.20	71.60
Butt Branded Steer	14.0	64.70	79.75
Native Heifer			
Heavy Native Heifer	7.0	60.00	93.63
Branded Heifer, River	3.0	53.00	86.25
Branded Heifer, Southwest			
Branded Cow, Southwest	3.0	43.00	64.50
Branded Cow, River			
Native Cow	7.0	48.13	73.31
Dairy Cow	8.0	48.80	76.50
Native Bulls, conventional			
Branded Bulls, Southwest, convn			
Branded Bulls, conventional			
Heavy Texas Steer	76.0	66.50	
Heavy Texas Steer and Heifer			
Branded Steer	46.0	63.40	

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 03/08/2003

Total All Regions			
Quality Grade		Yield Grade	
1	2	3	4
Prime	0.04%	0.73%	1.82%
Choice	2.28%	19.59%	27.03%
Select	4.88%	16.52%	9.29%
Yield only	0.95%	1.61%	1.28%
Total	8.16%	38.45%	39.42%
Region 1-5			
Quality Grade		Yield Grade	
1	2	3	4
Prime	0.25%	2.90%	3.93%
Choice	3.34%	29.87%	21.28%
Select	3.06%	10.37%	2.90%
Yield only	0.18%	0.23%	0.08%
Total	6.83%	43.36%	28.19%
Region 6			
Quality Grade		Yield Grade	
1	2	3	4
Prime	0.01%	0.17%	0.42%
Choice	1.99%	17.32%	20.52%
Select	7.13%	28.57%	11.73%
Yield only	1.05%	1.26%	0.48%
Total	10.19%	47.33%	33.15%
Region 7-8			
Quality Grade		Yield Grade	
1	2	3	4
Prime	0.02%	0.56%	1.89%
Choice	2.19%	18.15%	30.06%
Select	4.47%	13.52%	9.70%
Yield only	1.04%	1.90%	1.72%
Total	7.71%	34.13%	43.38%
Region 9-10			
Quality Grade		Yield Grade	
1	2	3	4
Prime	0.02%	0.74%	1.97%
Choice	2.41%	23.76%	25.67%
Select	5.10%	19.22%	8.02%
Yield only	0.96%	1.88%	1.13%
Total	8.49%	45.61%	36.79%

PERCENTAGE BY CLASS BY REGION						
Region	Total	Steer	Heifer	Dairy	Other	Bulls
Region 1-5						
Region 6						
Region 7-8						
Region 9-10						
Total %	100.00%	47.65%	32.32%	9.36%	9.00%	1.67%
Total Head 639,000 304,500 206,500 59,800 57,500 10,700						

States included in regions are as follows: 1-5 CT,ME,NH,VT,MA,RI,NY,NJ, DE,MD,PA,WV, VA,AL,FL,GA,KY,MS,NC,SC,TN,IL,MT,MN,OH,& WI; 6 AR,LA,NM,OK, &TX;7-8 IA,KS,MO,NE,CO,MT,ND,SD,UT,& WY; 9-10 AZ,CA,HI,NV,ID,OR & WA.
Totals may not add due to rounding.

NEBRASKA			
Quality Grade		Yield Grade	
1	2	3	4
Prime	0.02%	0.68%	2.71%
Choice	1.85%	17.97%	34.31%
Select	3.40%	11.13%	8.57%
Yield only	0.99%	2.54%	3.07%
Total	6.27%	32.32%	48.65%
KANSAS			
Quality Grade		Yield Grade	
1	2	3	4
Prime	0.01%	0.34%	0.98%
Choice	2.38%	17.13%	26.00%
Select	6.21%	17.80%	12.52%
Yield only	1.38%	1.91%	1.10%
Total	9.99%	37.18%	40.61%
TEXAS			
Quality Grade		Yield Grade	
1	2	3	4
Prime	0.01%	0.17%	0.42%
Choice	1.99%	17.28%	20.52%
Select	7.09%	28.52%	11.70%
Yield only	1.05%	1.26%	0.48%
Total	10.15%	47.23%	33.12%

USDA IMPORT MEAT TRADE (East and West Coasts)			
Australian and New Zealand ex-dock for late Mar through late Apr delivery and TIS. (%'s indicate chemical lean)			
EAST COAST 0-15 Days		EAST COAST 16-45 Days	
Wkly Avg	Change	Wkly Avg	Change
BULL MEAT:			
95%	104.17	-1.58	103.67
COW MEAT:			
95%	103.75	-1.63	26.00
90%	96.50	-1.67	97.00
CFM Fores 85 %	91.00	-1.75	92.00
Shank Meat 85-90%	94.00	-3.00	92.00
Chuck Meat 85%			97.00
Beef Trimmmings 85%	90.00	-1.75	91.00
Beef Trimmmings 80%	84.00	-2.00	
Beef Trimmmings 75%	75.83	-1.17	76.50
Beef Trimmmings 70%			
Beef Trim 65%			
100% Top Inside Rounds			
100% Flats & Eyes	142.00	0.33	
100% S.P.B.			
WEST COAST 0-15 Days		WEST COAST 16-45 Days	
Wkly Avg	Change	Wkly Avg	Change
BULL MEAT:			
95%	103.00	-1.50	101.25
COW MEAT:			
95%			
90%	97.50	-0.83	92.50
CFM Fores 85 %			
Shank Meat 85-90%			
Chuck Meat 85%			
Beef Trimmmings 85%			
Beef Trimmmings 80%			
Beef Trimmmings 75%			
Beef Trimmmings 70%			
Beef Trimmmings 65%			
100% Top Inside Rounds	152.75	2.75	
100% Flats & Eyes	142.00	--	
100% S.P.B.	137.00	1.00	

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS For the Week of: 03/24/2003 Value Adjustments			
	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 14.10	5.19	0.15
Choice	0.00 - 0.00	0.00	0.00
Select	(12.07)- (3.69)	(7.65)	(0.51)
Standard	(29.00)- (8.69)	(15.62)	(0.39)
Ave Choice or Better	0.00 - 3.68	1.29	0.04
Dairy - Type	(29.00)- 0.00	(5.44)	(0.32)
Bullock/Stag	(30.00)- (10.00)	(23.64)	(0.28)
Hardbone	(30.00)- (12.00)	(22.04)	0.60
Dark Cutter	(40.00)- (15.00)	(28.26)	(1.61)
*Cutability Yield Grade, Fat/Inches			
1.0-2.0 < .10"	0.00 - 8.00	3.00	0.18
2.0-2.5 < .20"	0.00 - 5.00	1.77	0.00
2.5-3.0 < .40"	0.00 - 5.00	1.50	0.00
3.0-3.5 < .60"	(1.00)- 0.00	(0.09)	0.00
3.5-4.0 < .80"	(1.00)- 0.00	(0.09)	0.00
4.0-5.0 < 1.2"	(20.00)- (8.00)	(12.70)	0.00
5.0/up > 1.2"	(25.00)- (10.00)	(18.00)	0.00
Weight:			
400-500 lbs	(40.00)- (5.00)	(25.90)	0.00
500-550 lbs	(30.00)- 0.00	(17.18)	0.00
550-600 lbs	(15.00)- 0.00	(4.42)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(10.00)- 0.00	(1.36)	0.00
950-1000 lbs	(15.00)- 0.00	(6.55)	(1.19)
over 1000 lbs	(30.00)- (5.00)	(16.36)	(1.16)
Hide Brand Location	(2.00)- 0.00	(0.18)	0.00
Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.			
* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.			

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)			
The estimated hide and offal value from a typical slaughter cow for the week was 7.77 per cwt., up 0.07 when compared to last week.			
WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT			
For Week Ended: March 21, 2003	FOB PLANT		
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range Wtavg
CHEEK MEAT, Trimmed			
FEET, unbleached, skin-on, exp			
FEET, bleached, skin-on, exp			
HEARTS, Regular, bone-out			
HEARTS, Regular, bone-out, exp			
HEARTS, Canadian-style, exp			
HEART MEAT, Bone & Cap off			
HEAD MEAT,			
KIDNEY'S			
LIPS, unscalded			
LIVERS, Regular,bulk-pack			
LIVERS, Regular,bulk-pack export			
LIVERS, Regular, 2/box			
LIVERS, Regular, 2/box, export			
MELTS,			
OXTAILS, Regular, small box			
SALIVARY GLANDS			
SWEETBREADS, export			
TONGUES, #1 white Swiss cut,IW			
TONGUES, exp.#1 white Swiss cut,IW			
TONGUES, #1 black Swiss cut,IW			
TONGUES, exp.#1 black Swiss cut,IW			
TONGUES, #1 mixed,Swiss cut,IW			
TONGUES, exp.#1 mixed,Swiss cut,IW			
TONGUES, #2 mixed Swiss cut,IW			
TONGUES, exp.#2 mixed,Swiss cut,IW			
TONGUE Trimmings			
TRIPE, bleached, scalded, edible			
TRIPE, bleached,scalded,edible exp			
TRIPE, unbleached, scalded, edible			
TRIPE, honeycomb bleached			
TRIPE, honeycomb unbleached			
TREPAS,			
WEASAND MEAT			

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt			
Weekly Averages			
BEEF VARIETY MEATS - FROZEN	Lds	Weighted Change	Simple
BRAINS,			
CHEEK MEAT,trrmd, 70-75% lean			
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean			
HEAD MEAT, 70-80% lean			
HEARTS, regular, bone out			
HEARTS, export			
HEARTS, Canadian-Style, exp			
KIDNEYS, export			
LIPS, unscalded			
C26 LIVERS, selected 2/box			
selected, 2/box, export			
selected, even weight, exp			
regular, even weight, exp			
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box			
SWEETBREADS, domestic			
SWEETBREADS, export			
TONGUES,Individually Wrapped			
Swiss-Cut#1,Wht,0-3% trm,Exp			
Swiss-Cut#1,Blk,0-3% trm,Exp			
Swiss-Cut#1,Mxd,0-3% trm,Exp			
Swiss-Cut#1, Mixed, 0-3% trm			
Swiss-Cut #2			
TREPAS,			
TREPAS, export			
TRIPE, scalded, edible			
scalded, edible, export			
scalded, unbleached, export			
C27 honeycomb, bleached			
WEASAND MEAT,			
BEEF PET FOODS - QUARTERLY CONTRACT PRICES - FOB SUPPLY POINT			
FRESH		BOXED FROZEN	
GULLETS-TRACHEA		6.50	
KIDNEYS, inedible		5.50	
LIVERS, "		4.50	
LUNGS, "		2.25	
MELTS, "		3.50	
SALIVARY GLANDS		4.50	

CENTRAL CARLOT LAMB CARCASS, CHOICE & PRIME, Y.G. 1-4					
Carlot volume negotiated sales for delivery within 14					
calendar days, FOB Plant basis, hind trotters-off.					
Weekly Price Ranges					
# of Head = 14,173					
-----Head-----	Price	Range----	Wghtd	Avg-----	Change
30-DN	0	-			0.00
30-40#	24	200.00 - 200.00	200.00		-11.22
40-45#	99	190.00 - 200.00	192.32		-8.04
45-50#	411	190.00 - 209.00	197.83		6.47
50-55#	574	190.00 - 204.00	195.52		0.87
55-60#	1,376	190.00 - 204.00	194.73		2.43
60-65#	1,576	186.72 - 204.00	193.61		2.43
65-75#	4,658	185.69 - 204.00	191.99		1.62
75-85#	4,256	185.79 - 200.00	192.36		1.28
85-UP	1,199	186.00 - 198.00	192.67		0.88

NATIONAL WEEKLY BOXED LAMB CUTS - NEGOTIATED SALES FOB
Plant basis negotiated sales for delivery within 0-21
day period, fresh and frozen carlot volume,including
sales since last report, U.S. dollars per 100 pounds.

Current Volume: Fresh Cuts 1,451,259 pounds					
Frozen Cuts 193,776 pounds					

FRESH CHOICE AND PRIME CUTS					
IMPS	Sub-Primal	Trades	# OF	Total	Weighted
				Pound	Average
This complete Weekly report can be found on the Market					
News Website at: www.ams.usda.gov/mnrreports/ml_xl500.txt					
200A	Carcass, 3-way, 55/dn	13	2,819	\$237.61	9.35
200A	Carcass, 3-way, 55/65	10	3,888	\$230.91	-4.78
202	Foresaddle	31	6,640	\$149.88	1.01
204	Rack, 8-Rib, light	62	13,406	\$679.27	-7.56
204	Rack, 8-Rib, medium	50	20,875	\$700.79	2.69
204	Rack, 8-Rib, heavy	26	6,200	\$728.23	14.36
204A	Rack, chined	42	9,496	\$754.19	-79.71
204B	Rack, roast-ready	23	7,361	\$1,000.41	52.95
204C	Rack, rst-rdy, frnchd	106	15,557	\$1,332.24	16.66
204D	Rack, rst-rdy, spcl	11	2,212	\$1,814.78	-271.40
206	Shoulders	84	119,885	\$141.24	1.79
207	Shoulders, sq-cut	177	262,122	\$165.67	-0.25
208	Shoulders, sq-cut, bnls	7	475	\$315.66	-39.99
209	Breast	72	52,244	\$57.13	0.58
209A	Ribs, Breast bns off	12	3,247	\$200.92	-13.42
210	Foreshank	222	41,561	\$250.37	11.52
229	Hindsaddle, long-cut	4	468	\$286.49	-7.54
230	Hindsaddle	14	6,163	\$242.18	27.84
231	Loins	20	2,537	\$324.57	11.68
232	Loins, trimmed 4x4	110	29,777	\$405.26	0.36
232	Loins, trimmed 1x1	19	12,809	\$626.12	51.68
232	Loins, trimmed 0x0	11	3,832	\$677.06	35.21
232A	Loins, short-cut, 2x2	21	3,941	\$445.83	-44.05
232A	Loins, short-cut, 1x1	38	28,950	\$582.78	-24.01
232A	Loins, short-cut, 0x0	26	13,930	\$648.94	-7.32
232C	Loin, bnls, tied	6	88	\$1,033.75	6.33
232E	Flank, untrimmed	13	10,346	\$46.05	-0.70
233	Legs	129	82,053	\$227.77	16.92
233A	Leg, trotter-off	158	81,803	\$239.74	13.04
233C	Leg, trttr-off, pt bnls	42	13,543	\$344.37	18.70
233E	Leg, steamship	12	4,558	\$298.85	15.92
233F	Hindshank	101	19,847	\$243.18	-2.18
234	Leg, Boneless, Tied	166	114,786	\$358.45	19.77
234A	Leg, shank off, bnls	40	16,164	\$354.88	5.91
234B	Leg, 2-way bnls	20	7,725	\$357.72	30.29
234E	Leg, inside, bnls	75	10,111	\$441.61	1.65
234G	Sirloin, boneless	19	2,104	\$407.24	52.37
236	Back, trimmed	7	801	\$593.23	30.03
238	Trimnings	13	3,667	\$102.84	-40.17
239	Special trimmings	6	1,565	\$173.54	8.17
295	Lamb for stewing	43	9,297	\$328.23	18.05

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT
The weekly estimated net carcass lamb cut-out value for
3/21/2003 was \$218.50 for a 71 pound carcass, up \$5.39
compared to last week.

CARLOT VEAL CARCASS REPORT			
Northeast and North Central Basis			
VEAL CARCASS, SPECIAL FED, HOT BASIS, FOB PROD	PNTS:		
	Wkly Smple	Avg	Change
Hide-On, 240-300 Lbs.			
Northeast 5843 head			
Nrth Cntrl 1098 head	169.00		--
Hide-Off, 215-275 Lbs.			
Northeast	189.00		0.17
Nrth Cntrl	187.50		
North Central = OH, IN, IL, MI, & WI			
Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT			

SLAUGHTER LAMB SUMMARY
(excerpted from National Sheep Summary)
Weekly Trend: Compared to last week slaughter lambs steady
to 7.00 lower.

AUCTION MARKETS - Choice & Prime 2-3 90-160 lbs:
San Angelo : Shorn and Woolled 90-140 lbs 90.00-100.00;
New crop 90-105 lbs 101.00-108.00.

Midwest : Shorn 93.00-100.00; woolled 88.00-100.00.

DIRECT MARKETS - (Lambs fob with 3-4 percent shrink)
16200:Slaughter lambs shorn & woolled 135-155 lbs
85.00-89.79, (wtd avg 87.00); shorn and
wooled 120-165 lbs 91.00-104.00, mostly
96.00-98.00 (wtd avg 97.23); load 68 lb
carcassessss 194.00.

WEEKLY BOXED VEAL CUTS, NORTH CENTRAL AREA				
SPECIAL FED, FOB Major Production Points				
Items	Weight	Wkly Avgs	Chnge	
Forequarters	42-59 lbs	180.00	--	
Kosher Foresaddles	90-110 lbs			
Hindquarters	46-64 lbs	342.50	--	
Loins, 4x4, trmd	12-18 lbs	480.00	--	
Strip Loins, bnls, 0x0	5-up lbs	1010.00	--	
Loin, Short Tenderloin	1-up lbs	962.50	--	
Hotel Racks, 7 rib	14-20 lbs	475.00	--	
Rack, Ribeye	2-4 lbs	1260.00	--	
Chuck, square cut	36-47 lbs	112.50	--	
Chuck rolls, trimmed	9-13 lbs	265.00	--	
Shoulder Clod, trimmed	14-20 lbs	305.00	--	
Legs, single	35-45 lbs	325.00	--	
Legs, slices, retail		517.50	--	
Legs, TBS 3-piece	24-32 lbs	677.50	--	
Legs, BHS heel-out	27-35 lbs	417.50	-12.50	
Top Rnd, Trmd, cap-off	8-10 lbs	730.00	-10.00	
Leg, butt tenderloin	.5-up lbs	892.50	--	
Breasts	10-12 lbs	70.00	--	
Necks, bone-in	24-28 lbs			
Osso Buco, foreshank		390.00	--	
Osso Buco, hindshank		672.50	--	
Bnls Veal Trimnings 75-80% Lean		77.50	-1.50	

NATIONAL CARLOT MEAT TRADE REVIEW
(Trends reflect comparison Thursday close to previous Friday close)
FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values were mixed on light to moderate demand and moderate offerings. The cutout reflected the current cattle supply with Choice cutout values increasing \$1.50 while the Select cutout lost \$.50. Steer carcass weights are continuing to drop, 8 pounds lighter than the previous week. Less Choice cattle are being harvested therefore creating a smaller supply of Choice cuts and increasing the amount of Select product. The seasonal middle meats trends are becoming evident. Rib and loin cuts showed steady to higher prices. The end meats struggle to gain as the round and chuck were steady to \$2 lower. Buyers are being cautious on their purchases due to the effect the war may have on the economy, particularly in the foodservice sector. Forward sales are comparable to last week with consistent volume. A noticeable amount of inside skirts were traded out front. Fed cattle and blended coarse grinds were steady to \$2 higher on moderate demand and offerings. Beef trimmings were lower on light to moderate demand and moderate offerings.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT
With continued increases in the slaughter numbers again this week, coupled with light to moderate demand boneless beef prices trended downward. The lean boneless beef market experienced the most downward pressure and finished the week sharply lower. This was mainly due to limited demand, especially from the fast food sector, as consumers were spending more time at home watching the reports on the war. In addition, an increase in inventories forced packers to lower prices in order to help clear burdensome supplies. Import boneless beef prices were weak to lower in response to the domestic market. Trading was very slow as demand was light. Prices on cow cuts were steady to mostly weak on light demand for moderate offerings.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE
Trading levels for retail cuts were slightly higher early week, due to improved retail demand. By midweek, demand diminished and prices leveled off with some weakness noted late week as seller's inventories grew. Many retailers were wary of procuring additional quantities, due to the uncertainty of the conflict abroad. Bone in hams had a firm response to the seasonal demand as price levels appreciated throughout the trading session. Along with that, heavy offerings mid week cleared available inventories for late week arrivals. Seedless belly prices continued to firm as well although there were ample offerings late in the session. Processors were experiencing sluggish demand for sliced bacon. Freezer interest provided support for fresh lean trimmings, in spite of light offerings, while prices remained steady.

BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES
Trading on beef variety meat markets was slow to moderate again this week. On sausage materials markets, cheek meat and hearts finished steady on light to moderate demand and offerings. Head meat went untested. Other markets experienced light activity. Russian demand for livers was light but select livers made a slight gain in a thin test. Scalded tripe and trepas remained steady while honeycomb tripe and kidneys moved lower. Demand was mostly light for light to moderate offerings.
Trading on pork variety meat markets was slow to mostly moderate this week. In spite of good slaughter numbers, offerings were fairly current on most items. This, coupled with fairly good demand, allowed most markets to trend steady to higher. On sausage materials markets, good trader demand forced cheek meat sharply higher regaining nearly all of last weeks losses. Hearts remained steady in very light late week trading. Most bids were at lower prices and passed by packers.

Tallows and greases experienced slow trading this week. Many of the buyers were in Los Vegas attending the National Institute of Oilseed Products annual meeting. Heavy supplies and light demand pressured prices lower on Chicago edible tallow and lard. Chicago inedible tallows also finished lower as moderate supplies were met with light chemical and soap demand. The Gulf markets continued to be quiet. Central choice white grease finished steady to weak while yellow grease ended lower. Feed fat demand and offerings were light to moderate.
Market activity on protein feed supplements was slow this week. Pork meat and bone meal ended steady to lower. Feed demand was light to moderate for moderate to heavy offerings. The ruminant material held steady as light cattle slaughterers reduced available supplies. Panhandle blood meal finished steady, while the pork product ended slightly higher. Demand and offerings were mostly light.

Trading on major packer hides was slow to moderate this week. Demand was light to moderate for moderate offerings. Tanners continued to resist offered prices, while packers, having moved decent volumes late last week, were in better position to hold firm. With the exception of Heavy Native Steers which ended steady to lower, all reported selections finished at generally steady levels.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS
Northeast special fed veal traded generally steady on light to moderate demand and offerings. North Central traded steady on hide-on, and firm to higher on hide-off compared to last test on light demand and light to moderate offerings. Market undertone steady to firm.

Boxed veal leg cuts traded weak to lower and other cuts generally steady on very light demand. Movement continues very slow on light to moderate offerings.

Distributive special fed veal cuts traded generally steady to occasionally weak to lower on round and loin cuts. Retail trading slow, with light to moderate demand and foodservice demand continues light on light to moderate offerings.

LAMB: CARCASS & PELTS
Carcass Lambs 45#'s up 5.70-9.41 higher.
Packer sorted, green, salted pelts fully steady. Trade slow to moderate for light to moderate offerings. Offerings and demand continue well balanced on old crop lambs.

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION					
(In Millions of Pounds excluding Condemned)					
Week Ended 03/22/2003					
	Current	Chng		AVERAGE WEIGHTS	
Beef	496.5	1.1		Live	Drsg
Calf & Veal	3.8	2.7		1253	756
Pork	380.4	0.7	Cattle	311	191
Lamb & Mutton	4.3	2.4	Calves/Vealers	267	199
Totals	885.0	9.0	Hogs	139	69
			Sheep & Lambs		

(All values represent estimates)

WEEKLY DISTRIBUTIVE/LCL EAST COAST AREA VEAL CUTS				
SPECIAL FED				
BPN#	Items	Weight	Wkly Avgs	Chnge
U75	Carcass, hide off	200-250 lbs	230.00	--
U70	Foresaddles	85-110 lbs	177.50	--
	Kosher Foresaddles	90-110 lbs	200.00	--
U76	Hindsaddles	85-115 lbs	290.00	--
	Loins, regular	17-25 lbs	255.00	--
U71	Loins, 4x4, trimmed	12-18 lbs	420.00	--
	Hotel Racks, 8 rib	15-21 lbs	442.50	--
U72	Hotel Racks, 7 rib	14-20 lbs	472.50	--
	Hotel Racks, 6 rib	13-17 lbs	535.00	--
	Chuck, square cut	36-47 lbs	120.00	--
	Shoulder, full	14-20 lbs	155.00	--
U77	Legs, double	70-90 lbs	285.00	-2.50
	Legs, TBS 3-piece	24-32 lbs	605.00	--
U73	Legs, BHS heel-out	27-35 lbs	382.50	-5.00
U74	Top Rnd, trmd, cap-off	8-10 lbs	762.50	--
	Breast	10-12 lbs	82.50	--
	Necks, bone-in	24-28 lbs	112.50	--
	Stew Meat, regular		212.50	--
U78	Bnls Veal Trimnings 75-80% Lean		56.75	--